

Appetizers

Creamy sour cheese
cherry tomato marmalade

Split peas
cherry tomatoes, caper, caramelized onions

Fried cheese
buckwheat, seasonal marmalade

Pan-fried Cretan Kalitsounia
with wild greens, with sweet mizithra,
with sour mizithra, cheese pies with mint

Pie with mixed greens
mung bean, pine seeds, pollen,
homemade filo pastry, sheep yoghurt

Meat pie
chopped lamb, cheese, sesame, Cretan herbs,
homemade filo pastry, sheep yoghurt

Fried potatoes
staka (traditional butter), thyme

Greens
cherry tomatoes, feta cheese

Omelette
organic eggs, potatoes, feta cheese, courgettes, mint

Zucchini fritters
pita bread, avocado sauce,
cherry tomatoes, green salad

Briam (roasted vegetables)
artichoke mash with gruyere

Handmade pasta
mushrooms (shimeji, Portobello, pleurotus),
creamy cheese, hazelnuts

Handmade carob pasta
herb purée, aged gruyère

Sizzling snails
kosher salt, rosemary

Ewe
pilaf, staka

Rabbit croquettes
parsnip, stew sauce

Salads

Salad with fruit
watermelon, peach, cherry tomatoes,
purslane, feta cheese

Greek Salad
creamy sour cheese, cucumber, cherry tomatoes,
purslane, onion, olives, rye rusk, oregano, olive oil

Avocado Salad
cherry tomatoes, green beans, chickpeas,
parsley, nuts, onion, lemon

Aromatic Salad
lollo bionda, lollo rosso, rocket, cherry tomatoes,
pear, grapes, walnut, herbs

Meat

Rooster in tomato sauce
traditional pasta, anthotyro

Pork neck in the wood fired oven
frumenty, sweet potato,
sauce with honey & thyme

Minoan lamb
celeriac mash, roasted vegetables, thyme honey

Grilled Beef liver
mashed sweet potatoes, rosemary savor

Braised beef cheeks
traditional pasta

Pork chop
fried potatoes, grilled vegetables

Beef sirloin
fried potatoes, grilled vegetables

Let us know how you would like your beef cooked
R 50°C / Mr 55°C / M 60°C / Mw 65°C / Wd 70°C.

*The meat used for all our dishes comes from locally raised animals
* All types of beef are Greek breeding

* All our recipes are cooked with extra virgin olive oil of our own produce
* You are requested to contact the restaurant manager in case you suffer from any allergies or food intolerance to any ingredients. We are more than happy to inform you about the ingredients we use to prepare the dishes, or if you prefer, we can prepare an alternative dish for you.

Inspection representative: Varda Argyro
Prices include all legal taxes & fees
Customers may refuse to pay if the restaurant does not issue a valid tax receipt or invoice.

Desserts

Galaktoboureko (traditional semolina custard pastry)
fresh milk, orange zest

Kunefe
crispy kataifi pastry, cheese, pistachios,
fresh milk ice cream

Chocolate Soufflé
goat's milk ice cream